



# PROPER DISPOSAL OF FOOD SCRAPS AND FATS, OILS AND GREASE (FOG)

## Why Should I Help?

- Prevent food and grease buildups in sewer lines
- Protect the quality of our water

## What to Do!



- Remove FOG from dishes, pans, and fryers. Place in appropriate collection containers.
- Dispose of FOG in a Used Cooking Oil Container for Recycling. The container should be kept closed and clean on the outside.



- Scrape food scraps from dishes into trash cans – avoid using garbage disposal.
- Prewash dishes and pans with cold water before putting them in the dishwasher.



- Use basket strainers in sinks to catch any food particles and empty the contents in the trash.



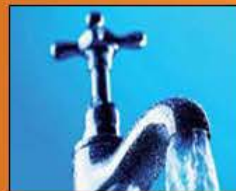
- Clean up FOG spills by using absorbent materials, such as rags or paper towels. Dispose of dirty rags in trash container. Then mop area.

**Always!**

## What Not to Do!



- Do not pour FOG down the drain.



- Do not rinse off FOG with hot water.

## More Ways to Help



- Clean grease interceptors regularly.
- When possible, witness all cleaning of outdoor grease interceptors.
- Use environmentally safe cleaning products.